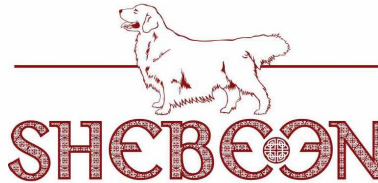


DINNER

4pm-10pm



Monday - Sunday --



SEAFOOD SHAREABLES

SEAFOOD TOWER 110

12 east coast oysters, tuna tartar, butter poached shrimp, steamed crab legs, lobster tail, ceviche, drawn butter, cocktail sauce, mignonette

AHI TUNA TARTAR 14

Avocado salad, sriracha aioli, toasted finger points

EAST COAST OYSTERS 6PC 18

Mignonette horseradish sc, cocktail sauce, lemon

CRAB CLUSTER COCKTAIL 24

Over crushed ice with cocktail sauce & drawn butter, mignonette

BAKED ESGARGOT 6PC 22

On a mushroom cap with melted garlic & chive butter

DAILY SOUP

SOUP DU JOUR 9

Please ask your server

FRENCH ONION 10

Herb croutons, melted provolone, gruyere cheese (vg)

LOADED BAKED POTATO 10

Cheddar, diced bacon, scallions, sour cream

STARTERS

TOWNEHOUSE PIEROGI'S 18

Choice Topping: bacon & cheddar, house bang sauce, garlic & honey.

BRULEED SMOKED BONE MARROW 17

Herb salad, pickled shallots, grilled San Francisco sourdough

GRILLED LOLLIPOP LAMB CHOPS 19

Grilled New Zealand lamb, mint yogurt sauce

CHICKEN WINGS-CLASSIC PUB STYLE 16

Choice: Buffalo, Jameson chipotle BBQ or honey garlic sauce

PANKO CRUSTED CHICKEN TENDERS 11

Jameson BBQ sauce & Irish remoulade

BAVARIAN PRETZEL 13

Wholegrain mustard dip, Townhouse IPA cheese sauce (vg)

SHORTRIB CHEESESTEAK EGG ROLL 14

Cherry pepper relish, sriracha ketchup

IRISH BACON & POTATO CROQUETTES 9

Coleman's mustard dip

MOZZARELLA & CHEDDAR CHEESE CURDS 12

Fig jam & horseradish aioli (vg)

POACHED POT OF PEI MUSSELS 18

White wine & garlic sauce or roasted tomato fra diablo (vg)

BACON WRAPPED SHRIMP LEJON 19

Horseradish aioli, fig jam

BAKED OYSTERS ROCKERFELLER 19

Filled with spinach, bacon mozzarella, hollandaise

RHODE ISLAND STYLE CALAMARI 16

Tossed in our RI butter, served with spicy tomato sauce & yogurt mint dip (vg)

SALADS

TRADITIONAL CAESAR 11

Chopped romaine hearts, herb croutons, shaved parmigiano (vg)

TOWNE HOUSE WEDGE 11

Grilled artisanal romaine, egg, bacon, tomato, avocado, onions, blue cheese crumble, creamy buttermilk vinaigrette

BAKER'S STREET HOUSE 11

Mixed greens, pepperoncini, carrot, onion, tomato, cucumber, red wine vinaigrette (vg)

BLISTERED GRAPES, ASPARAGUS & FETA 12

Arugula, toasted almonds, hollandaise vinaigrette (vg)

SANTA FE CHOPPED SALAD BOWL 12

Crispy tortilla shell filled with lettuce, corn, black beans, avocado, onion, shredded cheese, chipotle ranch dressing (vg)

ADD: CHICKEN 6, GRILLED SHRIMP 12, STEAK 12

LOCAL CHARCUTERIE BOARD 19

Cured Meats & Local Cheeses with salted crackers, artisanal jam, mustard roasted nuts, fresh berries

SEAFOOD

GRILLED STRIPED BASS 27

With roasted salsa, fingerling potatoes, cast iron skillet

SEARED MARYLAND CRAB CAKES 34

Julienne of spaghetti squash, asparagus, mango salsa (vg)

MISO GLAZED SALMON 26

Marinated tomatoes, sweet potato mash, habanero jam (vg)

FRENCH ROASTED SEA SCALLOPS 36

Mushroom risotto with a vermouth cream sauce (vg)

STEAKS & CHOPS

GRILLED STEAK FRITES 32

Shoestring garlic & parmesan fries

OVERNIGHT GUINNESS SHORT-RIBS 27

Yukon mashed potato, glazed tri color baby carrots

12oz NEW YORK STRIPLOIN STEAK 36

Grilled asparagus, fingerling potatoes

BRAISED LAMB SHANK 28

Roasted root vegetables, creamy mashed potato, Cabernet reduction

SAUCE SIDES 3

Bernaise • Peppercorn • Chimichurri, Garlic Truffle Butter • Cowboy Butter • Maitre d'Hotel

BEEF WELLINGTON 42

Filet mignon, mushroom duxelle wrapped in prosciutto & puff pastry. Served with fingerling potatoes with carrot & turnip puree

SIDES

CAST IRON MAC & CHEESE 14

GARLIC CREAMED SPINACH 12

BAKED CAULIFLOWER MORNAY 12

BRUSSEL SPROUTS WITH BACON & PARMESAN CHEESE 12

GRILLED ASPARAGUS 10

BAKED POTATO 8

CREAMY MASHED POTATO 7

TOWNEHOUSE DESSERTS 11

NEW YORK STYLE CHEESE CAKE

CHOCOLATE LAVA CAKE

TRADITIONAL CARROT CAKE

DAILY DESSERT SPECIAL

(ask your server)

POULTRY

DUCK LEG CONFIT 27

Mushroom risotto, chili crisp

ORGANIC TOWNEHOUSE CHICKEN 25

Finished with a mushroom, bacon & whiskey sauce with baked potato & saute brussel sprouts

CHICKEN MILLENIUM 26

Double breast of organic chicken filled with crab meat & asparagus, finished with a brown butter bourbon hollandaise sauce over mushroom risotto

SEARED CHICKEN PICATTA 24

White wine, lemon caper sauce over basmati rice and asparagus

SHEBEEN CLASSICS

ALL-AMERICAN CHEESE BURGER 18

Black Angus beef, lettuce, tomato, onion, American cheese, house pickle, potato bun & fries Add bacon 2

SEASONAL GAME BURGER 19

Grilled game burger topped with romesco, cheese curd & romaine lettuce, pretzel bun & sweet potato fries

BONE MARROW WAGYU BURGER 24

Wagyu burger topped with our smoked marrow, caramelized onions gruyere & provolone cheese & fries

SHEBEEN'S SHEPHERDS PIE 21

Ground beef & lamb mix with root vegetables in a veal demi glaze topped with yukon gold mashed potato

VEGAN SHEPHERDS PIE 21

Quinoa, lentils, root vegetable, sweet potato mash (vg)

TRADITIONAL FISH & CHIPS 22

Beer battered fish, seasoned steak fries, mushy peas, tartar sauce, lemon wedge (vg)

IRISH STYLE CHICKEN CURRY 22

McDonnell Curry over white rice with french fries

PASTA

SQUID INK LINGUINE 25

Calamari, Scallops, Mussels, white wine fume (vg)

CRAB & TRUFFLE POTATO GNOCCHI 26

Vermouth Fumet, asparagus, shaved parmesan (vg)

FIOCCHI A LA ROSA 26

Rose bud shaped pasta stuffed with caramelized pears & ricotta, shrimp, spinach, blush cream sauce (vg)

GLUTEN FREE PENNE

PASTA PAISANO 25

Spinach, sun dried tomato, pearl onions, with fresh basil & garlic infused olive oil (vg) (gf)

SCALLOPINI VEAL SALTIMBOCCA 25

Spinach, prosciutto, mozzarella. in a marsala cream sauce over angel hair pasta

CHICKEN PARMAGINE

CAPPELLINI 26

Roasted tomato & basil sauce with melted fresh mozzarella & shaved parmigiano reggiano

DELAWARE COUNTY'S LARGEST WHISKEY BAR SELECTION
PLEASE ASK YOUR SERVER TO SEE OUR CUSTOMIZABLE MENU

Consuming raw or uncooked meats, poultry & shellfish or eggs increases your risk to foodborne illness. 20% gratuity automatically added to parties of 6 or more.

